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PATENT ABSTRACTS OF JAPAN

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A23C 21/00(21) Application number: **61256620**(22) Date of filing: **28.10.88**(71) Applicant: **KYODO NYUGYO KK CHUGAI
PHARMACEUT CO LTD**(72) Inventor: **KOBAYASHI SHUNICHI
TANAKA SHIRO****(54) NOVEL SOLID FOOD CONTAINING WHEY
PROTEIN****(57) Abstract:**

PURPOSE: To obtain a novel cheese-like and nutritionally improved solid food having excellent flavor, by coagulating a whey protein concentrate while heating.

CONSTITUTION: A food obtained by coagulating a whey protein concentrate in 15W50% protein concentration at pH 4.0W8.5 while heating at 70W95°C for 10W90min. In

the coagulation while heating, a vegetable fat or oil, animal fat or oil and/or common salt, perfume, polysaccharides, e.g. starch, alginic acid, glucomannan, agar, etc., are preferably added. An aqueous solution of whey protein concentrate flour or whey protein concentrate obtained by removing low-molecular compounds from fresh whey formed as a by-product in producing cheese and concentrating the resultant whey or both are preferably used as the whey protein concentrate.

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